

# *The Queenscliff Hotel Dining Room*

## *An Old Fashioned Fare*

**Appetiser - \$5**

**Entrée - \$20**

Mulligatawny Soup – a Curried Vegetable Broth with Coconut, Apple and Lentil

Lobster and Crab Bisque

Roast Quail stuffed with a Herb Farce, crisp Bacon, Bread Sauce and Game Chips

Poached Duck Egg on roasted Field Mushroom and Silverbeet

Poached Venison with Mousseline, Mushroom and Grape Salad, Horseradish Cream and Confit Shallot

**Main Courses - \$42**

Beef Wellington with confit Onions and a Mustard Hollandaise

Roast Duck Breast with Pear and Chestnut, Duck Sausage, Celeriac Puree and Oyster based Jus

Roast Lamb Rack with Honeyed Carrot, Parsnips, Thyme Pomme Puree and Red Currant and Rosemary Jelly

Corned Beef, Mash Potato and Baby Carrots with a White Onion and Parsley Béchamel Sauce

Roasted Blue Eye and Clam Chowder, Saffron Potatoes and King Prawn

Roasted Artichoke, Ratatouille, Olive and Basil Dressing, Eggplant Puree and Confit Potato

**Sides - \$8**

Confit Potato

Warm Leek Vinaigrette

Pear, Rocquette and Bacon Salad

Sage Green Beans

**Desserts - \$18**

Honey and Lavender Crème Brulee with Shortbread Biscuits

Bomme Alaska with Cream Anglaise and Coulis

Seville Orange Bread and Butter Pudding with a Pistachio Nut Ice Cream

Steamed Golden Syrup Pudding with Custard and Ginger Ice Cream

A selection of Australian cheese served with muscatels and lavosh

Espresso Coffee or Leaf Tea, with milk or cream \$4

**Or your Selection of any 3 Courses, Appetiser and Coffee for \$85.00**